



**2017 Cochon Coteau des Vignes Chardonnay, (Vine Hill)
David Hill Vineyard, Willamette Valley
(Dijon Clones 76 & 96 Chardonnay, **Organically Grown**, 50 Cases Produced)**

Vineyard: In 2016 we started a new venture for Cochon Wines producing our first Burgundian varietal wines from Russian River Chardonnay and Pinot Noir. The release of this wine is the next chapter in this venture. David Hill Vineyard is located in the northern Willamette Valley and was originally planted to Alsatian clones and Burgundian varietals in 1965. The Blocks now known as Vine Hill were originally planted to grapevines dating back to the late 1800's. Chardonnay Dijon Clones 76 & 96 from the Vine Hill Blocks are planted in Laurelwood soils which are unique to the Northern Willamette Valley and combine volcanic soil with sandy Loess soil which helps bring out balanced acids, complexity and increased aromatics in the Chardonnay. These blocks reach just over 600 feet in elevation and we feel this combination of cool-climate, unique soils and elevation produce the ideal conditions for growing intriguingly complex Chardonnay grapes.

Winemaking: The 2017 vintage began with a late spring and transitioned into a warm summer producing ideal conditions at harvest for fully ripe, complex Chardonnay grapes. The pristine fruit from the Vine Hill Blocks was hand-picked and brought in to the winery in the early morning hours. The grapes were gently whole-cluster pressed to a combination of new and 1-year tight grain French oak barrels for fermentation and aging. A cool fermentation utilizing native yeasts took place over a thirty-day period and the wine went through a full natural malo-lactic fermentation in barrel as well. The wine was aged on its lees for 14 months after which the wine was racked and transferred to a stainless steel tank for two months of additional aging before bottling.

The Wine: Opens with enticing fresh acacia, orchard blossom and honeyed lemon scents followed by hints of ripe yellow apple, poached pear and ginger with touches of toasted meringue, savory spices and hazelnut. The flavors follow the aromatics with a ripe core of orchard fruits, lemon curd, honey and toast. Medium-bodied, dry, with a creamy mouth coating texture balanced by a racy backbone of juicy acid which carries the wine to a lingering and delightfully elegant finish.

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